

FADLULLAH MUSTAFFA ALKASSEM

Head Chef



CONTACT INFO



+971505165352



Fadel2008@live.com

EDUCATION

**Treading National Institute
(2001-2003)**

EXPERTISE

Microsoft Skills

- Microsoft Word
- Microsoft Excel
- Microsoft PowerPoint

Professional Skills

- Complex Problem Solving
- Documentation Management
- Leadership and Time Management

Language Skills

- English- Speak/Written
- Arabic- Speak/Written

MY PROFILE

I am innovative person with diverse range of operational experience having strong and effective communication and organizational skills. I am advocate of teamwork and I want to use my capabilities for the organization's goal. I have a great hospitality experience and skills which I want to utilize for the company's goal and satisfaction of customers by best serving them, learning new and versatile skills and through hospitality performance.

WORK EXPERIENCE

Head Chef (Operation in Charge)

Ramada by Wyndham Downtown Dubai | **MARCH 2021 – APRIL 2022**
Dubai, UAE

- Oversees back-of-the-house operations
- Hires, train and manages kitchen staffs
- Sets the staffing schedule
- Leads pre-shift meetings
- Develops recipes and menus
- Determines plating and presentation plans
- Orders and evaluates the quality of the new food
- Stocks the kitchen with necessary supplies
- Certified PIC and responsible in supervising Food Safety and hygiene of the kitchen operation
- Do daily inspection in Foodwatch and ensure all kitchen personnel are trained in Basic Food Safety.

Sous Chef (Levantine Restaurant in Charge)

The Retreat Palm Dubai MGallery by Sofitel | **Opening 2017 – March 2021**
Dubai, UAE

- Manage all activities in the kitchen, including food preparation and production and management and training of kitchen staffs
- Ensure efficient, cost-effective operation and profitability of food production
- Supervise and inspect all preparation and cooking equipment on regular basis to ensure that they are kept clean, sanitary and in perfect operating condition
- Ensure that food products, presentation, and plating are of highest quality and prepared to serve in a timely manner
- Assume the role of Executive Chef in his or her absence
- Assure adherence to all food safety, quality, preparation, recipes and presentation in conjunction with the specifications
- Monitor holding and storage operations, stocking, food rotation and guarantee food service sanitation and standards are met
- Assure kitchen personnel is trained in basic food hygiene, cleanliness and sanitation practices

Arabic Chef (Restaurant and In Room Service in Charge)

Tamani Marina Hotel | **2014 – March 2017**
Dubai, UAE

- Plan and direct food preparation and culinary activities
- Modify menus or create new ones that meet quality standards
- Estimate food requirement and food/labor cost
- Supervise kitchen staffs' activities
- Arrange for equipment purchases and repairs
- Recruit and manage kitchen staffs

Arabic Chef (Banquet Chef)

Abu Dhabi National Hotel (ADNH) | **2012 – 2014**
Abu Dhabi, UAE

- Organizing the shifts of Kitchen and Stewarding Staffs
- Maintaining high standards of quality control, hygiene, and health & safety
- Checking stock levels and ordering supplies
- Helping in any area of the restaurant when circumstances dictate

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Head Chef

AWARDS & RECOGNITIONS

- Leader of the Quarter- Q4 2018 from The Retreat Palm Dubai MGallery by Sofitel
- Trainer of the Quarter -Q2 2018 from The Retreat Palm Dubai MGallery by Sofitel

TRAININGS & CERTIFICATIONS

- Certified Person in Charge (PIC Level 3)
- Basic Food Hygiene Training
- Level 3 Award in Supervising Food Safety in Catering
- Stay Real Service in Training by Holiday Inn Express
- Level 2 HACCP Awareness Training
- Year End Workshop – Hotel Achievement Review 2021 – Ramada Downtown by Wyndham

PERSONAL DETAILS:

Father Name: Mustafa
Date of Birth: February 2, 1982
Civil Status: Married
Nationality: Syrian

Chef De Partie (Arabic Cuisines)

Holiday Inn Hotel Al Barsha I **Feb 2010 – March 2012**

Dubai, UAE

- Managing staff and providing them with feedback
- Responding to customer complaints
- Meeting and greeting of customers
- Recruiting, training and motivating staffs
- Organizing the shift and cleaning staffs
- Maintaining high standard of food safety, quality, hygiene and health and safety
- Checking stock level and ordering supplies
- Helping in any area of the restaurant when circumstances dictate

Demi Chef De Partie

Pearl of the Gulf Hotel I **April 2008 – 2010**

- Prepare breakfast for more than 300 persons per day
- Processing of cold appetizers for lunch
- Work under pressure

Appetizer Maker

Oasis Restaurant I **May 2006 – Feb 2008**

- Makes pies and bread
- Prepare mix shawarma

Commis I

Aldewan Hotel Syria I **March 2004 – December 2005**

CHARACTER REFERENCE

- Available upon request